No. 08/140,205, filed November 12, 1993, now abandoned, which is a Continuation of application Serial No. 07/767,748, filed September 30, 1991, now abandoned, which applications are incorporated herein by reference.--

At page 6, line 7, please insert the following:

V-Brief Description of the Drawings

FIG. 1 shows the peroxide values from accelerating aging tests of lines IMC 01 and Alto.

FIG. 2 shows the *para*-anisidine values from accelerated aging tests of lines IMC 01 and Alto.

FIG. 3 shows the overall acceptance scores from accelerated aging tests for IMC 01 and Alto.

FIG. 4 shows the off-flavor intensity scores from accelerated aging tests for IMC 01 and Alto.

FIG. 5 shows a linear regression analysis of overall acceptance scores versus off-flavor intensity scores for IMC 01 and Alto.

FIG. 6 shows the peroxide values from accelerated aging tests for IMC 02 and Stellar.

FIG. 7 shows the *para*-anisidine values from accelerated aging tests for IMC 02 and Stellar.

FIG. 8 shows the overall acceptance scores from accelerated aging tests for IMC 02 and Stellar.

FIG. 9 shows the off-flavor intensity scores from accelerated aging tests for IMC 02 and Stellar.

FIG. 10 shows a linear regression analysis for overall acceptance scores versus off-flavor intensity scores for IMC 02 and Stellar.-V

Please replace the paragraph beginning at page 19, line 11, with the following rewritten paragraph:

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Crosses have been made with IMC 01 as one parent to demonstrate that the superior IMC 01 quality/sensory traits are transferred along with the superior agronomic traits of another parent such as the Canadian canola line, Westar, into descendants. The parent to which IMC 01 is crossed is chosen on the basis of desirable characteristics such as yield, maturity, disease resistance, and standability. Conventional breeding techniques employed in such crossings are well known by those skilled in the art. Thus, a method of using the IMC 01 Brassica napus is to cross it with agronomically elite lines to produce plants yielding seeds having the characteristics listed above.

Please replace the paragraph beginning at page 29, line 12, with the following rewritten paragraph:

Total Polar Materials determined by AOCS method Cd 20-91, packed column method adapted to HPLC.

Please replace the paragraph beginning at page 30, line 13, with the following rewritten paragraph:

400 g of oil placed in 500 mL amber glass bottles (80 mm wide, 140 mm high, with a 42 mm opening), uncapped, held in 60°C (range 59 to 61°C) convection oven (Blue M, manufactured by Blue M Electric) for 3, 6, 9 and 12 days. One bottle of oil per day per type of oil was removed from the oven and analyzed for peroxide value, para-anisidine value and sensory characteristics.

Please replace the paragraph beginning at page 31, line 12, with the following rewritten paragraph:

Overall acceptability scores were significantly different after 0, 3, 6, 9, and 12 days (p=0.05) (see Table XII and Figures 3 and 4).